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IN THE CLAIMS

Please cancel claims 2-3, 10, 16, 31-32, 34, 39, 41-42 and 45-46 without prejudice.

Please amend claims 1, 4-7, 12-15, 17-21, 23-30, 33, 35, 40, 43-44, 54-57, 63, 70, and 84-85 as follows below.

Please add new claims 92-109 as follows below.

This listing of claims will replace all prior versions, and listings, of claims in the application:

MARKED UP VERSION OF CLAIMS

1 1. (Currently Amended) A portable chocolate dispenser
2 comprising:
3 a chamber having a first end and a second end, the
4 chamber to receive chocolate at the first end; [[,]]
5 a heater adjacent the chamber to heat chocolate, the
6 heater to heat the chamber to a melting point of solid
7 chocolate without burning;
8 a nozzle adjacent the second end of the chamber, the
9 nozzle having an opening to allow chocolate to exit the
10 portable chocolate dispenser;
11 and,
12 a [means] plunger to manually apply pressure to
13 chocolate and [[to]] force it from the second end of the
14 chamber through the opening in the nozzle, the plunger
15 includes a handle at a first end of a rod and a piston at
16 a second end of the rod opposite the first end, the
17 piston to be inserted into the first end of the chamber
18 and the handle to manually apply pressure to chocolate.

1 2-3. (Cancelled)

1 4. (Currently Amended) A [[The]] portable chocolate
2 dispenser ~~of claim 1~~ wherein comprising:

3 a chamber having a first end and a second end, the
4 chamber to receive chocolate at the first end;

5 a heater adjacent the chamber to heat chocolate;

6 a nozzle adjacent the second end of the chamber, the
7 nozzle having an opening to allow chocolate to exit the
8 portable chocolate dispenser;

9 and,

10 ~~the means to apply pressure is~~ a squeeze bulb to
11 apply pressure to chocolate to force it from the second
12 end of the chamber through the opening in the nozzle, the
13 squeeze bulb having a one-way air valve, the squeeze bulb
14 coupled to the first end of the chamber to apply pressure
15 to chocolate.

1 5. (Currently Amended) A [[The]] portable chocolate
2 dispenser ~~of claim 1~~ wherein comprising:

3 a chamber having a first end and a second end, the
4 chamber to receive chocolate at the first end;

5 a heater adjacent the chamber to heat chocolate;

6 a nozzle adjacent the second end of the chamber, the
7 nozzle having an opening to allow chocolate to exit the
8 portable chocolate dispenser;

9 and,

10 ~~the means to apply pressure is~~ a flexible bladder to
11 apply pressure to chocolate to force it from the second
12 end of the chamber through the opening in the nozzle, the
13 chamber having the flexible bladder and a fill tube cap,
14 the fill tube cap to couple to the first end of the
15 chamber,~~the flexible bladder to apply pressure to~~
16 chocolate.

1 6. (Currently Amended) The portable chocolate
2 dispenser of claim 1 wherein
3 the chamber is dimensioned to ~~received~~ receive
4 chocolate through the first end.

1 7. (Currently Amended) The portable chocolate
2 dispenser of claim 1 ~~wherein~~ further comprising:
3 [[the]] solid chocolate received at the first end of
4 the chamber ~~is solid chocolate,~~ the heater to heat the
5 solid chocolate [[to]] into liquid chocolate, and the
6 plunger [[means]] to apply pressure to force the liquid
7 chocolate from the second end of the chamber and through
8 the opening in the nozzle.

1 8. (Original) The portable chocolate dispenser of claim
2 1 wherein
3 the heater to heat the chamber up to a temperature
4 of one hundred and five degrees Fahrenheit.

1 9. (Original) The portable chocolate dispenser of claim
2 1 wherein

3 the heater to heat the chamber over a temperature
4 range of eighty six to one hundred and twenty degrees
5 Fahrenheit.

1 10. (Cancelled)

1 11. (Original) The portable chocolate dispenser of claim
2 4 wherein

3 the heater to heat the chamber over a temperature
4 range of eighty six to ninety six degrees Fahrenheit.

1 12. (Currently Amended) The portable chocolate
2 dispenser of claim 1 ~~wherein~~ further comprising:

3 ~~the chocolate to be received by the chamber is a~~
4 chocolate rod in its solid state received by the chamber.

1 13. (Currently Amended) The portable chocolate
2 dispenser of claim 1 ~~wherein~~ further comprising:

3 ~~the chocolate to be received by the chamber is a~~
4 chocolate chip in its solid state received by the
5 chamber.

1 14. (Currently Amended) The portable chocolate
2 dispenser of claim 1 ~~wherein~~ further comprising:

3 ~~the chocolate to be received by the chamber is a~~
4 chocolate ball in its solid state received by the
5 chamber.

1 15. (Currently Amended) The portable chocolate
2 dispenser of claim 1 ~~wherein~~ further comprising:
3 ~~the chocolate to be received by the chamber is a~~
4 chocolate powder in its solid state received by the
5 chamber.

1 16. (Cancelled)

1 17. (Currently Amended) A [[The]] portable chocolate
2 dispenser ~~of claim 1 wherein~~ comprising:
3 a chamber having a first end and a second end, the
4 chamber to receive chocolate at the first end;
5 a heater adjacent the chamber to heat chocolate;
6 a nozzle adjacent the second end of the chamber, the
7 nozzle having an opening to allow chocolate to exit the
8 portable chocolate dispenser;
9 a plunger having a piston, the piston of the plunger
10 to be inserted into the first end of the chamber to apply
11 pressure to chocolate, the plunger including includes a
12 rack along an edge of the rod; and ~~the chocolate~~
13 ~~dispenser further includes~~
14 a ratchet to engage the rack of the plunger to apply
15 pressure to dispense liquid chocolate from the chamber.

1 18. (Currently Amended) A [[The]] portable chocolate
2 dispenser ~~of claim 1 wherein~~ comprising:
3 a chamber having a first end and a second end, the
4 chamber to receive chocolate at the first end;

5 a heater adjacent the chamber to heat chocolate;
6 a nozzle adjacent the second end of the chamber, the
7 nozzle having an opening to allow chocolate to exit the
8 portable chocolate dispenser;
9 a plunger having a piston, the piston of the plunger
10 to be inserted into the first end of the chamber to apply
11 pressure to chocolate, the plunger including includes a
12 male thread along an outer surface of the rod and a
13 handle at an end of the plunger; ~~and~~
14 ~~the chocolate dispenser further includes~~
15 a female thread adjacent the end of the chamber to
16 engage the male thread of the plunger; [[,]]
17 the handle to rotate the plunger to apply pressure
18 to dispense liquid chocolate from the chamber.

1 19. (Currently Amended) The portable chocolate
2 dispenser of claim [[12]] 18 wherein
3 the handle is a hand crank handle.

1 20. (Currently Amended) The portable chocolate
2 dispenser of claim [[12]] 18 wherein
3 the handle is a rotatable handle or knob.

1 21. (Currently Amended) A [[The]] portable chocolate
2 dispenser of claim 1 wherein comprising:
3 a chamber having a first end and a second end, the
4 chamber to receive chocolate at the first end;
5 a heater adjacent the chamber to heat chocolate;

6 a nozzle adjacent the second end of the chamber, the
7 nozzle having an opening to allow chocolate to exit the
8 portable chocolate dispenser;

9 a plunger having a piston, the piston of the plunger
10 to be inserted into the first end of the chamber to apply
11 pressure to chocolate, the plunger including includes a
12 male thread along an outer surface of the rod and a first
13 gear near an end; ~~and~~

14 ~~the chocolate dispenser further includes~~

15 a female thread adjacent the end of the chamber to
16 threadly engage the male thread of the plunger; [[,]] and

17 a motor having a second gear to engage the first
18 gear and to rotate the plunger to thread it into the
19 chamber and apply pressure to dispense liquid chocolate.

1 22. (Original) The portable chocolate dispenser of claim
2 1 wherein

3 the piston of the plunger slideningly engages a wall
4 of the chamber.

1 23. (Currently Amended) A method of extruding chocolate
2 comprising:

3 placing chocolate into a chamber;

4 heating the chamber with an electric heater to a
5 temperature in a range of eighty-six to one-hundred and
6 twenty degrees Fahrenheit to melt [[heat]] the chocolate
7 therein into liquid chocolate without burning; and

8 [evacuating] dispensing a portion of the liquid
9 chocolate in the chamber through an opening in a nozzle.

1 24. (Currently Amended) The method of claim 23 wherein
2 the heating of the chamber is to a temperature of
3 substantially one-hundred and five degrees Fahrenheit
4 above a melting point of solid chocolate.

1 25. (Currently Amended) The method of claim 24 wherein
2 the melting point of solid chocolate is a
3 temperature in a range from eighty six to ninety six
4 degrees Fahrenheit.

1 26. (Currently Amended) The method of claim 23 wherein
2 ~~the evacuating of~~ the portion of the liquid
3 chocolate in the chamber is dispensed by applying gas
4 pressure to the liquid chocolate in the chamber.

1 27. (Currently Amended) The method of claim 26 wherein
2 ~~the applying~~ gas pressure is applied to the liquid
3 chocolate in the chamber ~~[[is]]~~ by a squeeze bulb.

1 28. (Currently Amended) The method of claim 23 wherein
2 ~~the evacuating of~~ the portion of the liquid
3 chocolate in the chamber is dispensed by applying
4 mechanical pressure to the liquid chocolate in the
5 chamber.

1 29. (Currently Amended) The method of claim 28 wherein

2 ~~the applying~~ mechanical pressure is applied to the
3 liquid chocolate in the chamber ~~[[is]]~~ by a flexible
4 bladder.

1 30. (Currently Amended) The method of claim 28 wherein
2 ~~the applying~~ mechanical pressure is applied to the
3 liquid chocolate in the chamber ~~[[is]]~~ by a plunger
4 having a piston.

1 31-32. (Cancelled)

1 33. (Currently Amended) A method of dispensing
2 chocolate comprising:
3 providing a portable chocolate dispenser including a
4 heat chamber, a heater, a nozzle, and a means to apply
5 pressure;
6 positioning the portable chocolate dispenser in a
7 support structure of a dispensing station over a
8 dispensing area;
9 placing chocolate into the heat chamber;
10 closing the heat chamber;
11 heating the heat chamber with the heater to a
12 temperature slightly above a melting point of solid
13 chocolate to melt the chocolate into liquid chocolate
14 without burning; and
15 applying pressure to the liquid chocolate using the
16 means to apply pressure to force a portion of the liquid
17 chocolate out through the nozzle of the portable
18 chocolate dispenser over the dispensing area.

1 34. (Cancelled)

1 35. (Currently Amended) The method of claim ~~[[34]]~~ 33
2 wherein

3 the melting point of solid chocolate is a
4 temperature in a range from eighty six to ninety six
5 degrees Fahrenheit.

1 36. (Original) The method of claim 33 wherein
2 the means to apply pressure is a plunger having a
3 piston, and
4 the closing of the chamber is inserting the piston
5 of the plunger into the heat chamber.

1 37. (Original) The method of claim 33 wherein
2 the means to apply pressure is a squeeze bulb having
3 a one-way air valve, and
4 the closing of the chamber is coupling the squeeze
5 bulb to an end of the heat chamber.

1 38. (Original) The method of claim 33 wherein
2 the means to apply pressure is a flexible bladder,
3 the heat chamber including the flexible bladder, and
4 the closing of the chamber is coupling a fill cap to
5 an end of the heat chamber.

1 39. (Cancelled)

1 40. (Currently Amended) A portable chocolate dispenser
2 comprising:

3 a heating chamber to receive solid chocolate at a
4 first end and allow liquid chocolate to exit a second
5 end;

6 a heater thermally coupled to the heating chamber,
7 the heater to heat the heating chamber to a temperature
8 above a melting point of solid chocolate to melt solid
9 chocolate into [[a]] liquid chocolate without burning;

10 a nozzle coupled to the second end of the heating
11 chamber to receive liquid chocolate, the nozzle having an
12 orifice to dispense liquid chocolate; [[and]]

13 a plunger having a piston at a first end of a rod,
14 the piston of the plunger to be inserted into the first
15 end of the heating chamber [[and]] to apply pressure to
16 liquid chocolate in the heating chamber;

17 a first housing to hold the heating chamber, the
18 heater, and the nozzle coupled together; and

19 a second housing coupled to the first housing, the
20 second housing slidably coupled to the plunger to
21 align the piston of the plunger with the heating chamber.

1 41-42. (Cancelled)

1 43. (Currently Amended) The portable chocolate
2 dispenser of claim 40 wherein

3 the heater to heat the heating chamber to a
4 temperature of substantially one-hundred and five degrees
5 Fahrenheit ~~above a melting point of solid chocolate.~~

1 44. (Currently Amended) The portable chocolate
2 dispenser of claim [[43]] 40 wherein
3 the melting point of solid chocolate is a
4 temperature in a range from eighty six to ninety six
5 degrees Fahrenheit.

1 45-46. (Cancelled)

1 47. (Original) The portable chocolate dispenser of claim
2 40 wherein,
3 the orifice of the nozzle is small to write using
4 liquid chocolate.

1 48. (Original) The portable chocolate dispenser of claim
2 40 wherein,
3 the orifice of the nozzle is shaped to dispense
4 liquid chocolate into a decorative pattern.

1 49. (Original) The portable chocolate dispenser of claim
2 40 wherein,
3 the orifice of the nozzle is of sufficient size to
4 quickly dispense liquid chocolate into a mold.

1 50. (Original) The portable chocolate dispenser of claim
2 40 wherein

3 the plunger includes a handle at a second end of the
4 rod to manually apply pressure to liquid chocolate in the
5 heating chamber.

1 51. (Original) The portable chocolate dispenser of claim
2 40 wherein

3 the plunger includes a rack along an edge of the rod
4 and the portable chocolate dispenser further includes
5 a ratchet to engage the rack of the plunger to semi-
6 automatically apply pressure to liquid chocolate in the
7 heating chamber.

1 52. (Original) The portable chocolate dispenser of claim
2 40 further comprising:

3 a lever actuator to engage the rod of the plunger
4 and to apply pressure to liquid chocolate in the heating
5 chamber.

1 53. (Original) The portable chocolate dispenser of claim
2 52 further comprising:

3 a releasable lock lever to engage the rod of the
4 plunger and to resist movement of the plunger.

1 54. (Currently Amended) The portable chocolate
2 dispenser of claim 53, wherein ~~further comprising:~~

3 ~~a second housing to couple to the first housing, the~~
4 second housing to engage an end of the releasable lock
5 lever and an end of the lever actuator ~~and to slideningly~~
6 ~~engage the plunger.~~

1 55. (Currently Amended) A chocolate dispenser for use
2 by children as a toy, the chocolate dispenser comprising:
3 a case including
4 a chamber having a first end and a second end,
5 the chamber to receive chocolate,
6 a heater adjacent the chamber to heat solid
7 chocolate of a solid state into [[to]] liquid
8 chocolate of a liquid state without burning, and,
9 a nozzle adjacent the first end of the chamber,
10 the nozzle having an opening to dispense liquid
11 chocolate;
12 and,
13 a plunger having a handle at a first end of a rod
14 and a piston at a second end of the rod opposite the
15 first end, the piston of the plunger to be inserted into
16 the second end of the chamber, the handle to manually
17 apply pressure to liquid chocolate and dispense it from
18 the chamber through the opening in the nozzle.

1 56. (Currently Amended) A portable chocolate dispenser
2 comprising:
3 a heating chamber to receive solid chocolate at a
4 first end and allow liquid chocolate to exit a second
5 end;
6 a heater thermally coupled to the heating chamber,
7 the heater to heat the heating chamber to a temperature
8 to melt solid chocolate into [[a]] liquid chocolate;

9 a nozzle coupled to the second end of the heating
10 chamber to receive liquid chocolate, the nozzle having an
11 orifice to dispense liquid chocolate; and
12 a squeeze bulb having a one-way air valve, the
13 squeeze bulb coupled to the first end of the heating
14 chamber to apply pressure to liquid chocolate in the
15 heating chamber.

1 57. (Currently Amended) The portable chocolate
2 dispenser of claim 56 wherein
3 the squeeze bulb has a seal to engage a slot near
4 the [[top]] first end of the heating chamber to form a
5 gas tight seal.

1 58. (Original) The portable chocolate dispenser of claim
2 56 wherein
3 the portable chocolate dispenser is a toy chocolate
4 dispenser for use by children.

1 59. (Original) The portable chocolate dispenser of claim
2 56 wherein
3 the portable chocolate dispenser is a portable
4 commercial chocolate dispenser for use by bakers.

1 60. (Original) The portable chocolate dispenser of claim
2 56 wherein
3 the heater to heat the heating chamber to a
4 temperature above a melting point of solid chocolate.

1 61. (Original) The portable chocolate dispenser of claim
2 60 wherein
3 the melting point of solid chocolate is a
4 temperature range from eighty six to ninety six degrees
5 Fahrenheit.

1 62. (Original) The portable chocolate dispenser of claim
2 56 further comprising:
3 a housing to hold the heating chamber, the heater,
4 and the nozzle coupled together.

1 63. (Currently Amended) A portable chocolate dispenser
2 comprising:
3 a collapsible heating chamber to receive solid
4 chocolate at a first end and allow liquid chocolate to
5 exit a second end, the collapsible heating chamber
6 including
7 a flexible bladder on a side of the collapsible
8 heating chamber, the flexible bladder to apply
9 pressure to liquid chocolate in the collapsible
10 heating chamber;
11 a heater thermally coupled to the collapsible
12 heating chamber, the heater to heat the collapsible
13 heating chamber to a temperature to melt solid chocolate
14 into [[a]] liquid chocolate;
15 a nozzle coupled to the second end of the
16 collapsible heating chamber to receive liquid chocolate,

17 the nozzle having an orifice to dispense liquid
18 chocolate; and
19 a stopper to couple to the first end of the
20 collapsible heating chamber.

1 64. (Original) The portable chocolate dispenser of claim
2 63 wherein
3 the flexible bladder has a top seal and a bottom
4 seal to engage a housing of the portable chocolate
5 dispenser.

1 65. (Original) The portable chocolate dispenser of claim
2 63 wherein
3 the portable chocolate dispenser is a toy chocolate
4 dispenser for use by children.

1 66. (Original) The portable chocolate dispenser of claim
2 63 wherein
3 the portable chocolate dispenser is a portable
4 commercial chocolate dispenser for use by bakers.

1 67. (Original) The portable chocolate dispenser of claim
2 63 wherein
3 the heater to heat the collapsible heating chamber
4 to a temperature above a melting point of solid
5 chocolate.

1 68. (Original) The portable chocolate dispenser of claim
2 67 wherein

3 the melting point of solid chocolate is a
4 temperature range from eighty six to ninety six degrees
5 Fahrenheit.

1 69. (Original) The portable chocolate dispenser of claim
2 63 further comprising:

3 a housing to hold the collapsible heating chamber,
4 the heater, and the nozzle coupled together.

1 70. (Currently Amended) A playset for children
2 comprising:

3 a toy chocolate dispenser including
4 a heating chamber to receive solid chocolate,
5 and

6 a heater thermally coupled to the heating
7 chamber to melt solid chocolate into liquid
8 chocolate;

9 and

10 a dispensing station to support the toy chocolate
11 dispenser over ~~and to dispense liquid chocolate in a~~
12 dispensing area of the dispensing station to dispense
13 liquid chocolate therein.

1 71. (Original) The playset of claim 70 wherein
2 the heater to heat the heating chamber to a
3 temperature above a melting point of solid chocolate.

1 72. (Original) The playset of claim 71 wherein

2 the melting point of solid chocolate is a
3 temperature range from eighty six to ninety six degrees
4 Fahrenheit.

1 73. (Original) The playset of claim 70 wherein,
2 the dispensing station includes
3 a base having the dispensing area where liquid
4 chocolate is to be dispensed by the toy chocolate
5 dispenser.

1 74. (Original) The playset of claim 73 wherein,
2 the dispensing station further includes
3 a support structure coupled to the base to
4 support the toy chocolate dispenser, the support
5 structure having an opening to receive the toy
6 chocolate dispenser and point it towards the
7 dispensing area.

1 75. (Original) The playset of claim 70 wherein,
2 the dispensing station includes
3 a turntable to rotate an object to the
4 dispensing area, and
5 a base to rotatably support the turntable.

1 76. (Original) The playset of claim 75 wherein,
2 the dispensing station further includes
3 a tapper to tap the turntable to settle liquid
4 chocolate in a mold.

1 77. (Original) The playset of claim 75 wherein,
2 the dispensing station further includes
3 a mold tray to rest on the turntable to receive
4 liquid chocolate in the dispensing area, the mold
5 tray having one or more mold cavities, and
6 a tapper to tap the turntable to settle liquid
7 chocolate in the one or more mold cavities of the
8 mold tray.

1 78. (Original) The playset of claim 75 wherein,
2 the dispensing station further includes
3 a support structure coupled to the base to
4 support the toy chocolate dispenser, the support
5 structure having an opening to receive the toy
6 chocolate dispenser and point it towards the
7 dispensing area.

1 79. (Original) The playset of claim 70 wherein,
2 the toy chocolate dispenser further includes
3 a nozzle to receive liquid chocolate from the
4 heating chamber and to dispense liquid chocolate,
5 and
6 a plunger having a piston inserted into the
7 heating chamber to apply pressure to liquid
8 chocolate.

1 80. (Original) The playset of claim 70 further
2 comprising:

3 a toy character; and
4 a toy background.

1 81. (Original) The playset of claim 70 wherein,
2 the toy character is a baker, and
3 the toy background is a scene of a bakery.

1 82. (Original) The playset of claim 70 further
2 comprising:
3 a cooling tray to cool liquid chocolate in a mold
4 into solid chocolate.

1 83. (Original) The playset of claim 70 wherein
2 the toy chocolate dispenser has a first housing and
3 a second housing, the first housing of the toy chocolate
4 dispenser to be inserted into an opening in the
5 dispensing station with the second housing to rest on the
6 dispensing station to support the toy chocolate
7 dispenser.

1 84. (Currently Amended) A chocolate dispensing station
2 comprising:
3 a portable chocolate dispenser including
4 a heating chamber to receive solid chocolate,
5 and
6 a heater thermally coupled to the heating
7 chamber to melt solid chocolate into liquid
8 chocolate;
9 and

10 a support structure to hold the portable chocolate
11 dispenser [[and]] to dispense liquid chocolate in a
12 dispensing area.

1 85. (Currently Amended) The chocolate dispensing
2 station of claim 84 wherein
3 the heater to heat the heating chamber to a
4 temperature [[of]] above a melting point of solid
5 chocolate.

1 86. (Original) The chocolate dispensing station of
2 claim 85 wherein
3 the melting point of solid chocolate is a
4 temperature range from eighty six to ninety six degrees
5 Fahrenheit.

1 87. (Original) The chocolate dispensing station of
2 claim 84 further comprising:
3 a cooling tray to cool liquid chocolate in a mold
4 into solid chocolate.

1 88. (Original) The chocolate dispensing station of
2 claim 84 further comprising:
3 a turntable to rotate an object to the dispensing
4 area; and
5 a base to rotatably support the turntable.

1 89. (Original) The chocolate dispensing station of
2 claim 88 further comprising:

3 a tapper to tap the turntable to settle liquid
4 chocolate.

1 90. (Original) The chocolate dispensing station of
2 claim 88 further comprising:

3 a mold tray to rest on the turntable to receive
4 liquid chocolate in the dispensing area, the mold tray
5 having one or more mold cavities, and
6 a tapper to tap the turntable to settle liquid
7 chocolate in the one or more mold cavities of the mold
8 tray.

1 91. (Original) The chocolate dispensing station of
2 claim 84 wherein,

3 the portable chocolate dispenser further includes
4 a nozzle to receive liquid chocolate from the
5 heating chamber and to dispense liquid chocolate,
6 and
7 a plunger having a piston inserted into the
8 heating chamber to apply pressure to liquid
9 chocolate.

1 92. (New) The portable chocolate dispenser of claim
2 1, further comprising:

3 a potentiometer to set a temperature of the chamber
4 to melt a selected type of solid chocolate.

1 93. (New) The portable chocolate dispenser of claim
2 1, further comprising:

3 a thermostat to maintain a thermostatic temperature
4 of the chamber to melt solid chocolate.

1 94. (New) The portable chocolate dispenser of claim
2 1, further comprising:

3 an adjustable thermostat to maintain a selected
4 thermostatic temperature of the chamber to melt a
5 selected type of solid chocolate.

1 95. (New) The portable chocolate dispenser of claim
2 4, further comprising:

3 a potentiometer to set a temperature of the chamber
4 to melt a selected type of solid chocolate.

1 96. (New) The portable chocolate dispenser of claim
2 4, further comprising:

3 a thermostat to maintain a thermostatic temperature
4 of the chamber to melt solid chocolate.

1 97. (New) The portable chocolate dispenser of claim
2 4, further comprising:

3 an adjustable thermostat to maintain a selected
4 thermostatic temperature of the chamber to melt a
5 selected type of solid chocolate.

1 98. (New) The portable chocolate dispenser of claim
2 5, further comprising:

3 a potentiometer to set a temperature of the chamber
4 to melt a selected type of solid chocolate.

1 99. (New) The portable chocolate dispenser of claim
2 5, further comprising:
3 a thermostat to maintain a thermostatic temperature
4 of the chamber to melt solid chocolate.

1 100. (New) The portable chocolate dispenser of claim
2 5, further comprising:
3 an adjustable thermostat to maintain a selected
4 thermostatic temperature of the chamber to melt a
5 selected type of solid chocolate.

1 101. (New) The portable chocolate dispenser of claim
2 17, further comprising:
3 a potentiometer to set a temperature of the chamber
4 to melt a selected type of solid chocolate.

1 102. (New) The portable chocolate dispenser of claim
2 17, further comprising:
3 a thermostat to maintain a thermostatic temperature
4 of the chamber to melt solid chocolate.

1 103. (New) The portable chocolate dispenser of claim
2 17, further comprising:
3 an adjustable thermostat to maintain a selected
4 thermostatic temperature of the chamber to melt a
5 selected type of solid chocolate.

1 104. (New) The portable chocolate dispenser of claim
2 18, further comprising:
3 a potentiometer to set a temperature of the chamber
4 to melt a selected type of solid chocolate.

1 105. (New) The portable chocolate dispenser of claim
2 18, further comprising:
3 a thermostat to maintain a thermostatic temperature
4 of the chamber to melt solid chocolate.

1 106. (New) The portable chocolate dispenser of claim
2 18, further comprising:
3 an adjustable thermostat to maintain a selected
4 thermostatic temperature of the chamber to melt a
5 selected type of solid chocolate.

1 107. (New) The chocolate dispenser of claim 55,
2 further comprising:
3 a potentiometer to set a temperature of the chamber
4 to melt a selected type of solid chocolate.

1 108. (New) The chocolate dispenser of claim 55,
2 further comprising:
3 a thermostat to maintain a thermostatic temperature
4 of the chamber to melt solid chocolate.

1 109. (New) The chocolate dispenser of claim 55,
2 further comprising:

3 an adjustable thermostat to maintain a selected
4 thermostatic temperature of the chamber to melt a
5 selected type of solid chocolate.